

# CHÂTEAU CANTEMERLE

2000



Delicate, subtle, harmonious, soft: one doesn't want for words to describe this wine, coming from a mythic vintage and already mature. In truth, this wine no longer displays its youthful vivacity, now transformed into finesse. Its aromas open onto rose-bordered paths, with light tannins, and an elegant color touched by amber. To enjoy an aged Médoc at its best, drink now.

## Vineyard

87 ha under production  
Silica and gravel soils of the quaternary era  
50% Cabernet Sauvignon - 40% Merlot - 5% Petit Verdot -  
5% Cabernet Franc  
Average age of vines : 30 years  
Vine density : 9600 plants per hectare

## Culture And Harvest

Pruning : Médoc double Guyot  
Deleafing: face to face after flowering (berry set)  
Grape thinning is done when the grapes are filling out  
Green harvest occurs after changing of color (veraison)  
Handpicked harvest with selective sorting in the vineyard

## Vinification And Ageing

Total destemming  
The grapes are hand-sorted before crushing  
Fermentation: 6-8 days at 26 -28°C  
Maceration: 28 -30 days  
Ageing for 12 months in french oak barrels(medium toast)  
which 50% are new  
An ultra light fining is done but no filtration occurs prior to  
bottling

## Production

300 000 bottles

## Second Wine

Les Allées de Cantemerle

## Blending 2000

55% Cabernet Sauvignon  
35% Merlot  
10% Petit Verdot

CHATEAU CANTEMERLE

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